



VALENTINES DAY MENU

5 courses | 70 per person



SNACK

JAPANESE MILK BREAD

miso togarashi butter

SUSHI

SASHIMI

akami / salmon / seabass

NIGIRI

salmon / hamachi

VEGETABLE NIGIRI v

shitake / aubergine

MAINS

BEEF

ox cheek / soy / onion / salsify

HALIBUT

cauliflower / umami broth

MAITAKE MUSHROOM v

artichoke / greens / autumn truffle dashi

STARTERS

MISO SOUP v

shitake / tofu / edamame

YAKITORI

chicken / tokyo onion

GYOZA v

vegetable / ginger / sesame

DESSERTS

WHITE CHOCOLATE v

almond / soy milk

SUDACHI CURD v

citrus sponge / meringue / basil

CRÈME BRÛLÉE v

apple / yuzu

SIDES

TRUFFLED RICE v | 9

CHARRED VEGETABLES v | 6

POTATOES / UNI BUTTER | 6.5

Should you have any dietary requirements or allergens, please do inform our team. A discretionary service charge of 12.5% will be added to your bill. All prices are in £ sterling and inclusive of VAT at the current rate.